

SAMPLE LUNCH

Snacks

- Otis & Belle Sourdough**, smoked salt butter (v, gf*, ve*) 5
'Seaweed Crisps', cavolo nero, lemon salt (ve, gf) 3.5
Hooky Ale Rarebit, brown sauce (v) 7
Prawns & Marie Rose, toasted sourdough (gf*) 8.5

Starters

- Hooky Ale, Chicken Stock & Onion Soup** 11.5
Beer rarebit & Otis & Belle sourdough
- Air Dried Beef** (gf) 14
Breakfast radish, lemon dressing, parmesan
- Hand Picked Devon Crab** (gf) 15.5
Sourdough croutes, wakame salad, lumpfish
- Venison Steak Tartare & Pickled Onion** (gf*) 15.5
Egg yolk, black garlic ketchup, horseradish, toasted Sourdough
- Cornish Smoked Mackerel on Toast** (gf) 12
Otis & Belle sourdough, pickled onion, horseradish, baby gem

Open Toasted Sourdough

with salad, pickled shallot, aioli

- Salted beef** (gf*) 11.5
- Wild mushrooms** (v, gf*) 10
- Battered fish goujons** 11

Salads

- Hot Smoked Trout** (gf*) 14 / 22
Baby gem, soft boiled egg, salad cream dressing, rye bread
- Heritage Tomato** (ve, gf*) 10 / 18
Sweet wine reduction, basil, fried herb breadcrumbs
- Pear "Waldorf"** (v, gf, ve*) 10 / 18
Bitter leaves, blue cheese sauce, parmesan crisp, walnuts, celery, dehydrated grapes

Fries served with...

- Rosemary salt (ve, gf*) 5
"Aspen" – Parmesan, shaved truffle & chive (v, gf*) 10

Sides

- Cavolo nero & salsa verde (gf, ve) 5
Ratte potatoes & onions (v, gf, ve) 6
Courgettes, peas & mint salad (v, gf, ve*) 5

For Vegan Options ask to see our 'Vegan Menu'

(v) Vegetarian | (ve) Vegan | (ve*) Vegan available | (gf) Gluten free | (gf*) Gluten free available.

****Please speak to a member of our team should you have any special dietary requirements, allergies or intolerances****

All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill

Mains

- Ploughman's of Bacon Ham & Pork Pie** 18
Truckle of cheese, pickles, apple, piccalilli, celery, Otis & Belle sourdough, smoked salt butter
- Posh Ham & Eggs** (gf) 22.5
Smoked bacon chops, truffled duck egg, fries
- Battered Fish & Chips** (gf*) 20
Ham stock mushy peas, curry sauce, tartar sauce
- Tagliatelle & Summer Truffle, Parmesan** (v) 24.5
Oyster mushroom ragout, white wine sauce, calvolo nero
- Whole Megrin Sole** (gf) 28
New potatoes, spring greens, samphire, lemon & caper butter
- Pot Braised Lamb shoulder** (gf*) 28
Morel & celery, pearl barley, soused cabbage, carrot, aioli

Broadway Grill

- with fries & pickled shallot salad*
- ½ Lobster & seaweed garlic butter** (gf) 30
- 12oz Pork T-Bone** (gf) 28
- 10oz Sirloin** (gf) 38
- 30oz Cote De Boeuf for two** (gf) 75

Add a Sauces...

- Béarnaise sauce* (v, gf) 4.5 *Peppercorn sauce* (v, gf) 4.5
Broadway gravy (gf) 4.5 *Seaweed butter* (v, gf) 4

Burgers

- with fries & aioli*
- Short Rib Beef Patty** (gf*) 20
Beef brisket, parmesan melt, pickle
- Broadway's 'Kentucky Fried' Chicken** 21
Chicken mayo, burger cheese, shallots
- Crispy Mac & Cheese** (v) 19
Pickled cabbage, Marmite butter, katsu sauce

Desserts

- Chilled Gooseberry & Hazelnut Crumble** (v) 10
Caramel apple, orange Chantilly, coriander cress
- Berry Bliss Eton Mess & Breakfast Tea Ice Cream** (v, gf*) 10
Champagne jelly, honey comb, clotted cream, chocolate soil
- Dark chocolate Delice** 12
Poached cherries, cherry ice cream
- Banana Sticky Toffee Pudding** (v) 11
Toffee sauce, honeycomb & vanilla ice cream
- Ice Cream & Sorbet** (v, gf*) 8.5
*Please select **THREE** from our daily selection*
- Five Regional Cheeses** (v*, gf*) 15
Celery, grapes, biscuits, quince